

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0201555 - RUSTIC HOUSE	Site Address 295 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 12/02/2024
Program PR0302587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAVID PARKS	Inspection Time 16:30 - 17:00
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By KATHLEEN CATTERSON IRWIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: White rice used for gumbo measured at 80 F and cream based sauce used for non-suspected food dishes measured at 78 F stored at room temperature at the cook line. Cook stated that the rice and cream sauce were removed from temperature control at 11am.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] White rice and cream sauce discarded at the time of inspection.

Submit TPHC procedures to this department for review and approval if facility intends to hold PHF's outside of temperature control.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The hand wash sink at the cook line is partially blocked and lacks a supply of soap (an additional stocked hand wash sink was available for use). **[CA]** Provide handwashing cleanser in dispenser at handwash stations at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Soap provided.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured the chlorine sanitizer concentration at 25 ppm within the warewashing machine. Employee manually adds additional hot water from a hose to the machine during use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM. Discontinue the use of a hose to add additional water during the use of the warewashing machine.

[COS] Warewashing machine re-ran without the addition of hose water. Chlorine level measured at 50 ppm.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw oysters stored above cooked pasta and prepared coleslaw within the walk in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
prawns	under grill fridge	37.00 Fahrenheit	
oysters	walk in fridge	38.00 Fahrenheit	
chlorine sanitizer	warewashing machine	25.00 PPM	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
cream sauce	prep line	78.00 Fahrenheit	
white rice	prep line	80.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0201555 - RUSTIC HOUSE	Site Address 295 MAIN ST, LOS ALTOS, CA 94022	Inspection Date 12/02/2024
Program PR0302587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAVID PARKS	Inspection Time 16:30 - 17:00

Overall Comments:

Conducted in conjunction with CO0155852.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/16/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Kathleen Catterson Irwin
Supervisor

Signed On: December 02, 2024